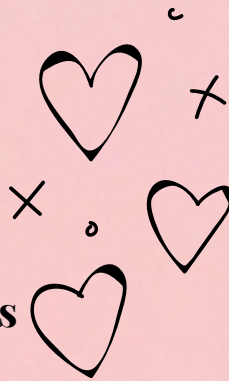


WELCOME TO OUR Monthly Community Newsletter

HEY, HOW ARE YOU?

Reasons To Celebrate All Month Long

- Feb 2 - Groundhog Day
- Feb 9 - National Pizza Day
- Feb 12 - Superbowl Sunday
- Feb 14 - Valentine's Day
- Feb 17 - Random Acts of Kindness
Day
- Feb 20 - National Love Your Pet Day
- Feb 20 - President's Day
- Feb 21 - Mardi Gras
- Feb 22 - Ash Wednesday
- Feb 24 - World Bartender Day



Winter Office Hours

Monday - 9am - 4pm

Tuesday - 9am - 4pm

Wednesday - remotely
available
9am - 4pm

Thursday - remotely available
9am - 4pm

Friday - 9am - 4pm

Saturday - 9am - 2pm

Sunday - Closed

Link for Town of Henrietta Calendar of Events
<https://www.henrietta.org/calendar/month/2023-02>

Community Ideas

WHAT ACTIVITIES WOULD YOU LIKE TO SEE IN THE FUTURE?

We are always interested in what type of events you would like to see take place here at RCA. Would you be interested in any of the following:

Bingo night

Casino night

Trivia night

Outdoor movie on the lawn

Game board night

Community-wide charity drives (back to school, non-perishable food, holiday toys etc)

We are open to any additional ideas



Board of Directors Meeting Minutes

For further detailed information discussed at the meeting, please click the following link:
https://www.rivertoncommunity.com/uploads/1/2/9/9/129938135/2023_-_january_rca_bod_minutes.pdf

BOD Highlights

JANUARY 2023

- Mailbox Update: waiting on delivery
- Repairing bridges over Lake Pamela
- Annual Meeting Scheduled
- Hiring ASL Interpreter for Annual Meeting
- Hiring of Lifeguards for upcoming season
- Preparing & Planning for upcoming Pool season



A Few Announcements

As a reminder, if you are part of the ARB, your role is to not go looking for violations, but to follow up if a report has been made

There are open board positions available. We are currently looking for a new Secretary. Please email BOD@rivertoncommunity.com for more information on nomination requirements for the annual meeting

Trash containers/totes need to be stored where they cannot be seen from the street. This can be in your garage, or a small fenced in area on the side of your home

If you have elderly neighbors, please be a good neighbor and help them out this winter by assisting with their trash containers/totes



As a reminder to all of our residents & their furry friends, please keep your animals leashed when you are out on the property.

Just because your dog is friendly, does not mean that other dogs are! Some may be nervous, reactive, fearful, in training, or owned by people who do not want to be bothered.

Remember, you are responsible for your pet at all times!

Riverton Upcoming Events

-ANNUAL MEETING: MARCH 25,
2023

-NEXT BOD MEETING: FEB 21,
2023

ASSOCIATION OFFICE

Amber Matsumoto

Address:

280 Scottsville-West Henrietta Road, West
Henrietta, NY 14586

Phone: 585-359-2090

Email: amber@rivertoncommunity.com

Hours: Mon-Fri 9am-4pm; Sat 9am-2pm

ASSOCIATION MANAGEMENT

Weichert, Realtors - Lilac Properties

Address: 1580 Elmwood Avenue, Suite 1F,
Rochester, NY 14620

Phone: 585-613-4606

After Hours Emergency: 585-210-2361

Email: RCA@weichertlilac.com

Hours: Mon-Fri 10am-4pm

BOARD OF DIRECTORS

Email: BOD@rivertoncommunity.com

President: Kyle Caltado

Vice President: Brandon Luther

Treasurer: Monica Jordan

Secretary: Currently Looking To Fill This
Position

ARCHITECTURAL REVIEW BOARD

Email: ARB@rivertoncommunity.com

Member: Kevin Gilligan

Member: Kathy Pomerhn

Member: Loren Tontarski

WWW.RIVERTONCOMMUNITY.COM

Marry Me Chicken Recipe

Ingredients

1 tbsp. extra-virgin olive oil
4 boneless, skinless chicken breasts
Kosher salt
Freshly ground black pepper
2 cloves garlic, minced
1 tbsp. fresh thyme leaves
1 tsp. crushed red pepper flakes
3/4 c. low-sodium chicken broth
1/2 c. heavy cream
1/2 c. chopped sun-dried tomatoes
1/4 c. freshly grated Parmesan
Freshly torn basil, for serving

Directions

Step 1

Preheat oven to 375°. In a large oven-safe skillet over medium-high heat, heat oil. Season chicken generously with salt and pepper and sear, skin-side down, until golden, 4 to 5 minutes per side. Transfer chicken to a plate and pour off half the fat from skillet.

Step 2

Return skillet to medium heat and add garlic, thyme, and red pepper flakes. Cook until fragrant, 1 minute, then stir in broth, heavy cream, sun-dried tomatoes, and Parmesan and season with more salt. Bring to a simmer, then return chicken to skillet, skin-side up.

Step 3

Transfer skillet to oven and bake until chicken is cooked through (and juices run clear when chicken is pierced with a knife), 10 to 12 minutes.

Step 4

Garnish with basil and serve.

Chocolate Peanut Butter Pie Receipe

Ingredients:

*25 whole chocolate sandwich cookies, such as Oreo's

*4 tablespoons butter, melted

Filling:

*1 cup creamy peanut butter

*One 8-ounce package cream cheese, softened

*1 1/4 cups powdered sugar

*One 8-ounce package whipped topping, such as Cool Whip, thawed

Directions:

For the crust: Preheat the oven to 350 degrees F. Crush the cookies until they're fine crumbs. Pour the melted butter over the top and stir with a fork to combine. Press into a pie pan and bake until set, 5 to 7 minutes. Remove from the oven and allow to cool completely

1. **For the filling:** Beat the peanut butter with the cream cheese until smooth. Add the powdered sugar and beat until smooth. Add in the thawed whipped topping and beat until smooth, scraping the sides as needed
2. Pour the filling into the crust, evening out the top with a knife or spatula. Chill for at least an hour before serving